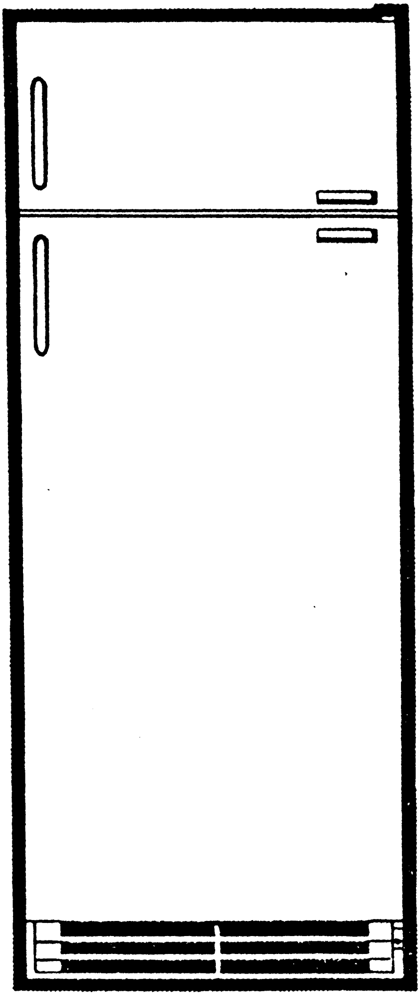


Electrolux

how to use your MODEL RF85/15 refrigerator/freezer

PLEASE HELP

IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

INSTALLATION

After unpacking your refrigerator/freezer, the interior, shelves, etc., should be washed as described later under "Cleaning". If possible, the cabinet should be located in a dry atmosphere, out of direct sunlight, and away from extremes of temperature. The refrigerator/freezer will be quite heavy when loaded and it must therefore be stood on a firm, sound floor, and should be level. A level adjusting screw is provided under each corner of the cabinet.

For correct functioning of the cooling system, air must circulate freely over the cabinet, and over the motor compressor and condenser at the back. To ensure sufficient air circulation for satisfactory operation, a vertical clearance of at least 50mm (2 inches) must be left over the top of the cabinet, plus a space of at least 50mm (2 inches) at one side or 25mm (1 inch) at each side. The space underneath must not be obstructed in any way. The back may be placed close to the wall, but should not touch it. Do not install the refrigerator/freezer in a small pantry or any other place with restricted ventilation.

The cooling system is fitted with a 220V (nominal) motor which is suitable for use on 200 to 240V 50 c/s a.c. electricity supplies, and has a 3-wire mains lead which is intended for connection to a 3-pin plug and a properly earthed socket outlet.

IMPORTANT: The wires in the mains lead of this appliance are coloured in accordance with the following code:–

GREEN-AND-YELLOW : EARTH. BLUE : NEUTRAL. BROWN : LIVE.

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:–

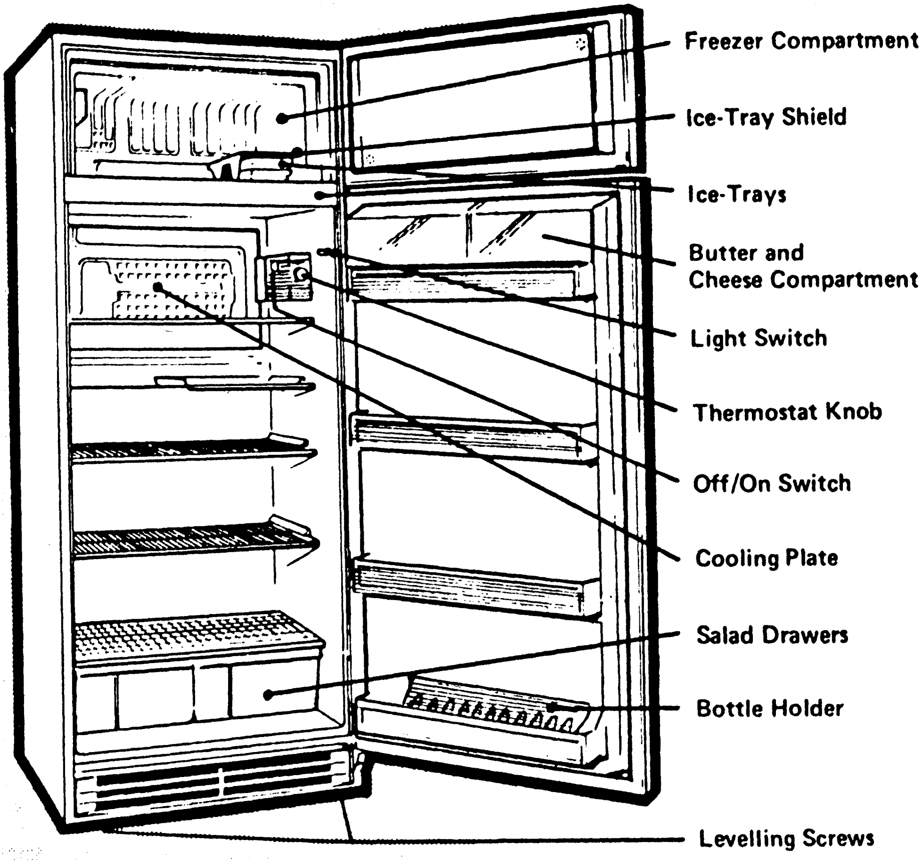
The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green-and-yellow.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

WARNING – THIS APPLIANCE MUST BE EARTHED.

If a 13 amp (B.S. 1363) fused-plug is used, it should be fitted with a 13 amp. fuse. In other cases, the circuit to which the refrigerator/freezer is connected should be fitted with a 10 amp. fuse.



STARTING UP

To start the cooling system operating, plug into the wall socket and switch on, then turn the thermostat knob to number 5 or 6 and depress the switch button on the side of the thermostat housing to 'ON'.

When operating, parts of the outer casing will become warm, – this is quite normal as part of the condenser system is incorporated in the body of the cabinet.

THE FREEZER

The symbol ✱ *** indicates that the freezer compartment will maintain a temperature of –18°C (0°F) or below for the long-term storage of frozen food (i.e. up to three months for pre-packaged commercially frozen food, and up to a year for home frozen fresh food), and can also be used for freezing fresh food.

The freezer has a net storage volume of 41 litres (1.46 cubic feet) and will hold approximately 13 kg (29 lb) of mixed varieties of food. This estimate is based on a nominal figure of 0.32 kg per litre (20 lb per cubic foot) but, in practice, some variations will occur in the amount which can be stored because of the different shapes and densities of food.

Generally speaking, with the thermostat knob set at No. 6 (or lower if the temperature in the refrigerator compartment becomes too cold – see "Storage of General Foodstuffs"), pre-packaged commercially frozen food can be stored in the freezer in accordance with the frozen food manufacturer's instructions for a 3-star frozen food storage compartment. The length of storage time varies depending on the nature of the particular food and it is therefore important to take note of the frozen food manufacturer's estimate of the permissible storage times for his products; these times take into account inevitable variations during everyday operation which may lead to changes in flavour and colour.

When placing packages of frozen food in the freezer, it is advisable to mark them with a date or code so that their recommended storage times will not be exceeded.

If it is not required to store frozen food for such long periods, the thermostat knob may be set at No. 4, or lower.

Care should be taken when handling and consuming water ices (e.g. iced lollies) taken directly from the freezer because of the possibility of cold burn (frost bite) when such ices are at very low temperatures.

Freezing Fresh Food

Up to 2 kg (4½lb) of fresh food can be frozen per 24 hours in the freezer.

Detailed information on the preparation and packaging of fresh foods for freezing, and their storage times, is given in various publications available from booksellers and freezer agents. When the food is ready to be frozen, move existing frozen food to one side, and place the prepared and packaged fresh food on the bottom of the freezer, in contact with the sides or the back as far as possible. The thermostat should be left at the same setting as used for the long-term storage of frozen food – normally No. 6.

Do not attempt to make ice during the period of food freezing.

STORAGE OF GENERAL FOODSTUFFS

The temperature in the refrigerator compartment should be such that it preserves foodstuffs without freezing. It will be influenced by such things as location of the cabinet, room temperature, frequency and duration of door openings, and the amount of ice made. These effects can be taken care of by changing the setting of the thermostat knob. If, especially during cooler weather, there is a tendency for milk and other foodstuffs to freeze, turn back the thermostat knob gradually towards the lower numbers until this tendency disappears. It will, however, be necessary to return the thermostat to its original setting when the weather becomes warmer, particularly if frozen food is being stored (see previous items).

To prevent drying out and the transfer of flavours from one food to another, foods should always be stored in covered dishes, plastic bags or wrapped in foil or waxed paper.

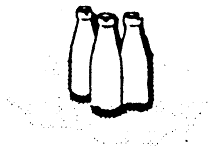
Avoid using large dishes and do not stack food or food containers too closely as this interferes with the circulation of cold air within the cabinet.

The door shelf arrangement gives handy storage for bottles, tins, packets, etc., and there is a special compartment for butter and cheese.

NEVER PUT HOT FOOD INTO THE REFRIGERATOR OR FREEZER

Do not allow particles of food to accumulate in the drip channel below the cooling plate otherwise they may enter and block the drain tube to the evaporating tray.

Milk

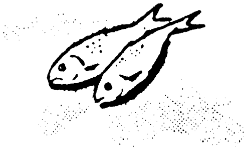


Wipe caps and bottles with a clean cloth before placing them in the lower door shelf. Extra bottles may be stored in the main compartment of the refrigerator.

Meat

Unwrap meat as soon as it comes from the butcher and wipe it with a clean cloth. Re-wrap in clean paper or foil or put it in a covered dish and place on an upper shelf in the cabinet.

Fish

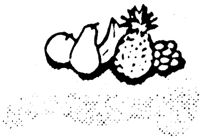


Remove any paper wrapping – wipe, re-wrap in clean paper and place fish in a covered dish surrounded by small pieces of ice.

Generally speaking, it is not desirable to store fish longer than a day or two in the refrigerator compartment.

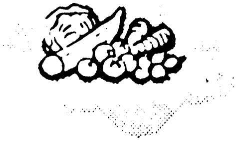
Fruit

Fruit is kept in the refrigerator to check ripening changes and to make it more palatable and appetising. The citrus fruits – oranges, grapefruit and lemons – have a strong scent, so should be kept in the salad drawers, wrapped. They should not be placed in direct contact with plastic surfaces.



Soft fruits such as strawberries, cherries or peaches, are placed in the refrigerator to prevent over-ripening. Strawberries should be kept in a covered container and not washed until just before using. Melons and pineapples should be wrapped and left in the cabinet only long enough to be thoroughly chilled. Bananas should *not* be stored in the refrigerator.

Salads

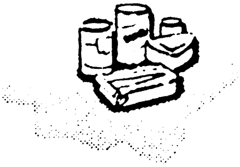


Wash and thoroughly clean green salad vegetables such as lettuce, spinach, celery and cress. Cut off any inedible parts such as tops of carrots and radishes, trimmings of lettuce and unusable celery tops. Wipe tomatoes and cucumber. Store in the salad drawers.

Canned Foods

Many canned foods, such as meats and fruits, become more palatable when chilled before serving. Also, the chilling of canned cooked meat ensures that the meat is firm for slicing.

Fruit juices and tomato juice are more enjoyable when cold.



It is not necessary to store canned foods and drinks in your refrigerator all the time – they need only be placed in the cabinet, or cabinet door shelves, two or three hours before consumption.

Wines and Other Beverages

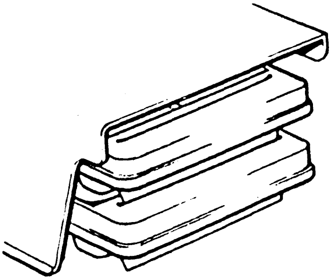
All white wines – whether sparkling or not – should be served chilled, and the bottles should be placed in an upright position in the door shelves for about one hour before serving.

Lager and light beers should also be served chilled, and both Cola drinks and all varieties of soft drinks are greatly improved by being served cold.

Never put bottles or cans of carbonated (gassy) drinks in the freezer compartment as they may burst if the gas is forced out by freezing.

The bottle holder in the lower door shelf allows the safe storage of differing sizes ol bottles.

ICE-MAKING



The ice tray shield should be clipped to the studs on the right hand side of the freezer compartment. Fill the ice trays with water to within 5mm (3/16") of the top, place one on top of the other and position them under the shield as shown.

To release the ice, hold the tray in both hands and give it a slight twist. The pieces of ice can then be extracted. Empty spaces should be refilled with water and the tray returned to the freezer compartment.

NEVER USE ANY INSTRUMENT TO PRISE AN ICE-TRAY OR FROST FROM THE FREEZER.

DEFROSTING

The cooling plate in the refrigerator compartment defrosts automatically at each cycle o the thermostat. The resultant water will drip into the channel below the plate and thenc through a tube into the evaporating tray situated underneath the cabinet behind th lower ventilator. The defrost water will then be *evaporated automatically and the tray will not need emptying.*

Any build-up of soft frost at the front of the freezer compartment should be brushe off regularly.

The freezer compartment need only be defrosted completely every four to six month but before doing this, the stocks of frozen food should be allowed to run down. An remaining should be wrapped loosely in several layers of newspaper and stored in the sala drawers. Switch off the refrigerator/freezer and leave the door of the freezer compar ment open.

To carry out the defrosting rapidly, place a bowl of hot water (not boiling) in the freez compartment. If a considerable amount of frost is to be removed it may be necessary to mo up the resultant water from time to time. When defrosting is complete, wipe out and dr the freezer compartment.

Switch on again and replace the frozen food but do not make ice until the cabinet h cooled down again.

It must be noted that, if during defrosting the temperature of the frozen food packs allowed to rise unduly, it may shorten the storage time quoted elsewhere.

Do not attempt to defrost more quickly by means of an electric fire or other form of he as this may damage the plastic surfaces.

CLEANING

Clean the cabinet thoroughly at intervals, as necessary. Switch off at the mains. Remove shelves, salad drawers and the ice trays: these, the cabinet interior and doors should be washed with warm water to which a little non-scented washing-up liquid detergent may be added, then rinsed with warm water only and dried thoroughly. The door shelves can be removed for cleaning.

Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

The outside of the cabinet should be dusted regularly and occasionally wiped down with a clean, damp cloth followed by a dry, clean duster. The gloss finish can be maintained by the use of a mild wax polish, applied sparingly on the paintwork about once a month. NEVER USE STRONG CHEMICALS OR ABRASIVE CLEANING MATERIALS ON ANY PART OF THE REFRIGERATOR/FREEZER.

Once or twice a year, remove the ventilator below the door and clean the evaporating tray underneath the cabinet. Make sure that the drain hose does not become dislodged.

HOLIDAYS

Many fresh foods will not keep in a refrigerator for the length of a normal holiday and it is usually advisable to consume or dispose of any remaining before departure. Frozen foods may be left in the freezer compartment (with the cooling system operating) for use on return from holiday, providing their recommended storage times will not have been exceeded.

If the electricity supply is turned off at the main switch, remember that it will put your refrigerator/freezer out of use. If it is intended to do this, the cabinet must first be emptied and cleaned, and the doors left open.

INTERIOR LIGHT BULB

To change the interior light bulb, **first disconnect the refrigerator/freezer from the electricity supply,** then insert a pencil or small screwdriver about 2 inches into the upper rectangular opening in the lamp cover. Lever up the top right hand corner of the lamp cover, at the same time sliding the cover rearwards until that corner disengages. Repeat this operation at the lower corner and take away the cover.

Unscrew the bulb and screw in a new S.E.S. 10 or 15 watt bulb. Refit the lamp cover, sliding it onto the plastic housing until it clicks firmly into place; reconnect to the electricity supply and switch on.

Replacement of light bulbs is not a free under-guarantee service.

Guarantee

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of any charge.

The guarantee is only conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions in European temperate climates. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept any additional liability for defects arising from normal wear and tear, neglect or accident, nor for any consequential damage. The interior light bulb and glassware are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will facilitate prompt service and provide valuable statistical information.

Unless the guarantee has been registered, other proof of the date of purchase will be required before free service is provided. Regional Offices from whom service can be obtained are listed below.

IMPORTANT The date of purchase should be entered in this panel

/ /

Electrolux Service Should you require help or service in connection with your Electrolux, please contact our Regional Service Office for your area.

• SOUTHERN REGION

Electrolux Ltd., Hippodrome House,
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• EASTERN AND LONDON REGION

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• Additionally, London Postal District residents may telephone 01-686 4321 to register service requests

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REFRIGERATOR/FREEZER RF85/15,B – A LUX MODEL, MADE IN SWEDEN

Electrolux

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